



## **Cinnamon Turkey Chili**

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5 T olive oil	2 diced green pepers
2 cups leftover turkey	1 cup water
2 cups diced onion	4 T chili powder
4 minced garlic cloves	1 tsp. oregano
56 oz. diced tomatoes (with juice)	1 tsp. ground cinnamon
30 oz. black beans, rinsed	1/2 tsp. marjoram
16 oz. tomato puree	salt and papper to taste

In a large pan, heat oil over medium heat. Add turkey, onion and garlic and cook until onion is tender. Add meat mixture to the remaining ingredients placed in a 6 quart slow cooker. Cover and cook on low for 8 hours. Top with a shredded cheese and serve with crusty bread. Serves 10.

